

# Maine Farmer.

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Our Home, our Country and our Brother Man.

Dairying in Maine.

Fourth Article.

Our consideration of this subject has now

brought us to the question, "Shall we start

our dairy in our town or neighborhood?"

If, after due reflection this is decided upon,

of course entering upon it will need informa-

tion how to proceed. In no way can we

so well satisfy them as by presenting the views

of Mr. A. Willard, the first authority upon

all dairy subjects, given in reply to similar in-

formation proposed by the Royal Agricultural

Society of England, and furnished by Mr. Wil-

lard for the *Journal of that Society*.

"There are very few factories where the milk

is purchased by, and the business carried on

wholly under control of one or more proprie-

tors—thus making it a separate and distinct

interest from that of patrons.

The popular method of organizing factories,

and one which seems to give good satisfaction,

is to make them joint concerns. The ground

is selected, and an estimate made of buildings,

machinery and fixtures. The whole cost is

then divided into shares of fifty to one hun-

dred dollars each, and the neighboring farms,

or those favorable to the movement, take stock

in proportion to the number of cows from which

they are to deliver milk. Officers are chosen

and the company managed as a joint stock

company. Usually a committee, or some one

person selected from the patrons, is chosen as

salesman of the cheese, whose duty it is to

make sales at the best prices to be had, and

also to take care of the factory, taking

care of the cheese, keeping record of the

milk delivered daily by different patrons, enter-

ing the same on the books of the factory and

the pass-books of the patrons. Often the com-

pany employ the manufacturer and all the

hands at fixed salaries.

The milk is weighed at the factory when

delivered, and as experience has shown that

every ten pounds of milk (as an average for

the season) should make one pound of cured

cheese, firm, solid, and in good marketable

condition, each farmer thus has a daily record

in his pass-book of what his herd is yielding.

The manager is employed with the under-

standing that he is to make a good, fair article,

and his product is examined from time to time

by committees, by experts, and by patrons as

they see fit, and that work is soon detected.

If the management is not satisfactory the

cheese maker is discharged or the causes of the

bad work traced out and rectified.

The stockholders and those delivering milk,

meet from time to time, and deliberate as to

sales, each one voting according to the number

of cows from which he delivers milk, and in

this way instructions are issued to the sales-

man.

Then there is another method of establish-

ing factories. One man or a company, erects

a building, and is to all the expense in running

the factory, charging by the pound of cured

cheese for manufacturing. The cheese in this

instance, it will be seen, belongs to patrons,

and they appoint a salesman, and the work is

done precisely as under the other method.

It will be observed that under this method of

checks, all men who deliver milk are upon an

equal footing, where no advantage can be taken,

for the farmer if he chooses, can weigh his

milk at home and compare it with the figures

entered at the factory upon his pass-book. The

three feet four inches wide and eighteen inches

deep, holding six hundred gallons.

**Cost of Buildings.**

This, of course, varies in different localities,

and must be regulated according to local con-

ditions, cost of material, labor, &c. Factories

in the State of New York cost from

\$3000 to \$10,000.

**Cost of Machinery.**

The principal cost under this head will be

for steam boiler, milk vats, presses and hoops.

Steam boiler, with fixtures, say \$500; vats,

\$100 each; screw presses, say \$500; hoops,

say \$500; total, \$2500. The cost of a factory

of six hundred cows may be fitted up for a

running order from \$1200 to \$1500. Vats

with heater attached, which will hold from

one to two hundred gallons, cost (old half gallon

size) about \$200 each.

**People Employed.**

A factory with six hundred to eight hundred

cows will need five hands, and perhaps, when

the curing rooms are full, more help. The

manufacturer, or head of the factory, will

command from \$800 to \$1200 and board

for the cheese making season, nine months.

The second man, who, perhaps, has worked

at the business a year or more, gets, from

\$35 to \$45 per month and board, and

women from \$4 to \$5 per week and board.

Women are generally taken on in the fall,

and are paid by the week, at salaries as high

as \$100 per month and board. Boys and girls,

or young persons of immature age, are not

usually employed. The head man, if skillful

in the factory is expected to "take off his coat"

and do a good day's work every day, seeing to

the vats, the heater, waiting at the curd

presses, and with a sharp eye to see that

all moves on in order and on time.

**Quantity of Milk Received.**

This, of course, depends on a variety of cir-

cumstances—goodness of cows, quality of pas-

ture, the season, time of commencing and

terminating operations.

The Weeks factory, at Verona, Ontario

county, in 1867 had an average of 640 cows;

length of season, 200 days; pounds of milk re-

ceived, 2,148,631; green cheese made, 201,000

pounds; cured cheese, 250,540 pounds; shrink-

age, four and one third per cent; pounds of

milk to green cheese, nine and four eighth

hundredths; pounds of milk for cured cheese,

nine and nine hundredths.

The gross receipts per cow (average for the

season) were \$100. This would be a fair esti-

mate, made before the factory opened, and

after close, varied from \$34 to \$78, the former

being the poorest dairies and the latter the

best.

**The cheese sales in 1867 were very low in**

America, the average at the Weeks factory

being only \$100. The price of cheese in 1867

was very low, and the price of milk was

very high. The price of milk in 1867 was

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**Editorial Notes.**

We have before us a practical illustration

of the extremes which are often said to meet,

in the shape of two eggs of very different pro-

portions, dropped by the hand belonging to Mr.

G. L. Maddocks, of Searsmont. One measur-

ing 74 by 6 inches, was laid on Friday, and

the other, measuring 4 by 24 inches, was laid

on Saturday. The former contained two yolks,

perfectly united.

The picture which our esteemed correspond-

ent, Mr. John Dewberry draws of that class

of farmers who have no wood shed, measure

their corn crop in the mill, will have "wooden

frames of glass" in their houses, and learn

through which the north wind whistles

with impunity—is a strong one, but not at

all overdrawn. The practical lesson it

teaches is, that every farmer should have a

wood-house, and will add that this build-

ing is much needed as a barn. No good

farmer, in these days, will be without a place

where his wood can be kept from the snow and

rain, and with a little additional cost it

can also be made large enough for a tool

house and a work-shop in addition. Such a

building will be found one of the handiest

places upon the farm.

We can only say, in response to the note of

Mr. Spring, published in another column, that

possibly there may have been a typographical

error in the article alluding to the weight of Mr.

Brooks's pig, to which he alludes, and if it

was not, we would be sorry to have

the reputation of the *FARMER* lowered in the

estimation of Mr. Brooks or any other reader,

anywhere, in consequence. We exercise the

closest vigilance over what goes into our col-

um, but not a line appears in print but it first

passes under our own eye; still, we may be

imposed upon by some persons, and there

thereby give publicity to statements that are

not true. But should this be the case, we are

in no degree responsible for the views or ex-

pressions of correspondents, and by becoming

the medium through which they are given to

the public, do not thereby endorse their

statements. We allow the greatest freedom to

the part of contributors but are personally re-

sponsible only for what appears in our editorial

column.

If our subscriber at Kennebec, who sends

a receipt for some sort of a horse remedy, will

state the affliction it is intended to relieve, we

will consider the same, and in all probability

publish it. The omission we have alluded to

seems to have been unintentional.

**Communications.**

**For the Maine Farmer.**

**Channel Island Cattle.**

[CONCLUDED.]

One of the earliest breeders in Pennsylvania,

Dr. Twissell says, in a late number of the

*Pennsylvania Farmer*, "I have been much in-

terested in the Channel Island cattle, and

the Channel Island cow puts forth her claims

for consideration. Coming into notice after

the long reign of the English breed, she has

been a world-wide celebrity, her advocates

claiming that she is the best of all breeds

of dairy cows, and that she is the only one

of her kind that can be raised in the United

States. The Channel Island cow is a native

of Jersey, and her name is derived from the

fact that she is the only breed of dairy cows

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**A Letter and its Answer.**

**For the Maine Farmer.**

**What Raising in Maine.**

I propose to state briefly some reasons why

the farmers of Maine should endeavor to make

the year 1871 conspicuous for a large crop of

wheat.

Let it be done. The experience of

wheat-raisers in our State for several years

past has demonstrated the feasibility of raising

this crop in Maine as well as in the Western

States. Reliable statistics indicate that the

average crop of wheat here is larger than

even that in the grain-producing States. The

weevil or midge, which once disheartened the

farmer in his abortive trials to raise his own

fourth of shelled corn, has almost disappeared

in Maine. At least, it has a tendency

to defeat the object he wishes to accomplish,

viz: the more rapid settlement of our State.

Arrostook county, however, is attracting the

attention of many who are desiring to secure

permanent homes under the homestead act,

and having in their possession several letters











